United States Department of Agriculture Food Safety and Inspection Service

Foreign Establishment Audit Checklist

Matadero de Nandaime Natidame, Nicaragua Natidame, Nicaragua Dr. Judd Giezemanner Dr.	1. ESTABLISHMENT NAME AND LOCATION	2. AUDIT DATE		3. ESTABLISHMENT NO.	4. NAME OF COUNTRY			
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31. Reassessment 58.	Salmonella Performance Standards - Basic Requirements				Directives	0		
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32. Written Assurance 59.	31. Ræssessment			58.				
	32. Written Assurance			59.				

60. Observation of the Establishment

Establishment 4 *E. coli* written procedures did not specify the plant location nor person responsible for sampling. The person observed doing the sampling did not use proper technique. The Nicaraguan Inspection Service had the laboratory conduct a training session in proper sampling techniques and proper written program.

61. NAME OF AUDITOR
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

[21/02

United States Department of Agriculture Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1 ESTABLISHMENT NAME AND LOCATION	2. AUDIT D	ATE	3. ESTABLISHMENT NO.	4. NAME OF COUNTRY	
Nuevo Carnic	6/4/02		• 5	Nicaragua	
Мападиа	5. NAME OF AUDITOR		(S) 6. TYPE OF AUDIT		
Nicaragua	Dr. Judd Giezenta		ntanner	X ON-SITE AUDIT DOCUME	את אווטת
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Part A - Sanitation Standard Operating Procedures (Audit		rt D - Continued	Audit
Basic Requirements	555. 7	Results	Economic Sampling		Results
7. Written SSOP			33. Scheduled Sample		
Records documenting implementation			34. Species Testing		
Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implem		<u> </u>	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's			37. Import		
 Corrective action when the SSOPs have falled to prevent d product cortamination or aduteration. 	lirect		38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan .			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories 45. Equipment and Utensils		+
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			46. Sanitary Operations		
18. Monitoring of HACCP plan.			47. Employee Hygiene		
19. Verification and validation of HACCP plan.			48. Condemned Product Co	ordrol	
20. Corrective action written in HACCP plan.			Part F - Inspection Requirements		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
21. Reassessed adequacy of the HACCP plan.					
Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards		<u> </u>	51. Enforcement		
Labeling - Net Weights General Labeling			52. Humane Handling		
26. Fin. Prod. Standards/Boneless (Defeds/AQL/Pork Skins/Moisture)			53. Animal Identification		
Part D - Sampling Generic E. coll Testing			54. Ante Mortem Inspection		
27. Written Procedures			55. Post Mortem hispection		
28. Sample Collection/Analysis]	wisten Organish Denvisor (
29. Records			Part G - Other Reg	ulatory Oversight Requirements	M-laint
Salmonella Performance Standards - Basic Requirements			56. European Community D	Directives	х
30. Corrective Actions			57. Monthly Review		
31. Reassessment			58.		
32. Written Assurance			59.		

60. Observation of the Establishment

61. NAME OF AUDITOR
Judd Giezentanner

62. AUDITOR SIGNATURE AND DATE

6/2/02

United States Department of Agriculture Food Safety and Inspection Service

Foreign Establishment Audit Checklist

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32. Written Assurance 59.	31. Reassessment			58.			
	32. Written Assurance			59.			

60. Observation of the Establishment

Establishment 8 did not specify the proper plant collection site for E. coli sampling. Laboratory personnel conducted a training exercise about proper written programs.

61. NAME OF AUDITOR
Judd Giezentanner, DVM

62. AUDITOR SIGNATURE AND DATE

0/21/02